

## The place to be...

Not exactly a restaurant... not exactly a bar... definitely not a deli... well, not exactly a deli... it's an eating place, a drinking place and definitely a meeting place.

And it's a gift shop, a clothing emporium, a food store, a fish monger and a bakery, too. And the finest wine shop this side of the grape curtain.

And it's always on one, single line of latitude - the 34th parallel (but only on the Waterfront at the Knysna Quays and in Port Elizabeth's trendy Boardwalk Complex).

**ON PROMOTION THIS WEEK!**  
**SEE OUR SPECIALS BOARD [HERE](#)**

### WHERE ON EARTH?

KNYSNA - the country's Favourite Town - lies sleepy on the shores of its famous lagoon. It's the finest destination on South Africa's Southern Cape Coast and the one you'll choose as your home base when you're out exploring the Garden Route region and it's neighbour, the Klein Karoo.

PORT ELIZABETH - is the gateway to the Garden Route and the malaria-free game reserves and safari parks of the Eastern Cape. It's a buzzy, vibey coastal spot with a happy reputation as The Friendly City.

And whether you're in Knysna or Port Elizabeth, you're at 34° South - that's your horizontal spot, your parallel position, your line of latitude. And that's where you'll find our restaurants - 34 South, Knysna and 34 South, Port Elizabeth.

### AND EAT WHAT THERE?

Freshly harvested wild coastal oysters dripping with the taste of salt and the sea. Freshly caught calamari or mussels in- or out of their shells - steeped in a vinaigrette or a masala or with peri-peri or wine and garlic. The herring comes six ways, the fish pates four and the mezze too many ways to mention. Then we have our vegetarian dishes, our soft-and-tender line fish, our delicious selection of meats (including locally-produced ostrich steaks) - and our heartbreakingly decadent deserts.

Pair your meal with our freshly-baked bread and an intoxicating selection of fine wines and - voila! - the perfect ingredients for a great time.

**Friendly service and the food was stunning!  
Had the line fish - best I've had! Was special  
and will definitely be back!**

Simone : October 06, 2008

[Click here to read more reviews...](#)

### **SUSHI?**

Of course. Our sushi bar (with its see-through Khoi fish pond), is the (ahem) main attraction at 34 South, Knysna.

### **AND SHOPPING?**

Displays packed to overflowing with the most enticing array of chocolates and jams and biscuits and olive oils, clothing and gifts and wines and all the goodies that any good foodie - or any good shopper - could possibly want

... 34 South is definitely your line of latitude when it comes to shopping.

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#### **The McIlhenny family's been splashin' TABASCO Sauce since 1868.**

Tabasco pepper sauce is made from special peppers which ripen on the bush. The natural colour and flavour of these red, juicy peppers impart a unique flavour to Tabasco sauce. After aging, the cured pepper mash is mixed with pure, strong vinegar, the seeds and skins are removed and the sauce is then bottled. You can easily distinguish between Tabasco's robust flavour and smoky smoothness and that of other pepper sauces.

Have it on eggs, with your Bloody Mary, fish or the freshest Knysna oysters (naturally). Give your food Attitude.



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#### **Illy: Excellent. Different. Unique.**



Every day, over six million cups of Illy coffee are drunk all over the world. And they offer as many moments of pleasure and joy throughout the day, interrupting work and bringing a short break for socialization or reflection. It is a brief but intense experience, which caresses your senses, awakens your spirit and opens your mind. The same flavour anticipated, recognized, and desired once more, in every corner of the earth.

The difference with Illy lies, above all, in its single blend, made up 100% of 9 types of the finest Arabica coffee - the finest species - which comes from 13 countries where Illy Caffè collaborates directly with the growers. These are chosen with strict criteria and Illy Caffè assists them in growing and processing, rewarding quality and guaranteeing them a minimum purchase price and a fair margin income.

The quality of the finest coffee in the world begins at its origins, but each loop of the production chain is unique for its own particularities. Meticulous transport, impeccable bean selection and blending and roasting monitored both by man's experience and by the precision of machinery specially designed by Illy Caffè. The aroma is captured through pressurization and aged like a good wine in cans devised by Illy Caffè. In the cup, the coffee offers its quintessence of flavour and its virtues which are good for your body and soul.

Acknowledgments to [illy.com/inter/](http://illy.com/inter/)

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